

TIME TO **COOK** CLUB

RECIPE

CARD

Ricotta, Chive & Tomato Tarts

Difficulty:

Easy

Preparation time:

25-30 mins

Cooking Time:

15 mins

Ingredients

- 1 packet Ready Made Shortcrust Pastry
- 125g Ricotta Cheese
- 3 Spring Onions
- 2 Tablespoons Dusting Flour
- 60g Mature Cheddar Cheese
- 20g Grated Parmesan cheese
- Approximately 1 Tablespoon Chives
- 1 Egg
- Ground Pepper
- 6 Cherry tomatoes
- Oregano
- Small amount of Margarine for greasing
- 12 Hole Shallow Cake Tin (not muffin tin)



RECIPE

CARD



Method



- 1 Pre-heat Oven to Gas Mark 6 / 200°C / Fan 180°C.
- 2 Lightly grease all 12 holes in a fairy cake tin with butter.
- 3 Gently unroll the Ready Made Shortcrust Pastry and leave on its own greaseproof paper.
If it appears to crack it means the pastry is too cold. Leave for a few minutes to warm up.
- 4 Sprinkle the pastry with some dusting flour and use your hands to smooth the flour over the top.
- 5 Using a 3" (8 cm) round cutter or a teacup of similar size, start to cut out circles, dusting your cutter each time you use it. By doing this your cutter won't stick to the pastry.
Remember also to resist the temptation to start pressing out circles from the middle. Instead start at the top edge and work downwards.
- 6 Lift a circle of pastry and place in one section of your cake tin. Press down gently with your fingers to secure it in the hole. Repeat until all 12 circles have been placed in the holes.
- 7 Put the cake tin in the fridge while you prepare the filling.
- 8 Roll up any trimmings of pastry, wrap in its own greaseproof paper for later use and place in the fridge - this would be great for making jam tarts!

for the filling



- 1 Put the Ricotta Cheese in a bowl.
- 2 Using scissors 'top and tail' the spring onions and then snip them into very small pieces.
- 3 Add to the bowl with the Ricotta Cheese.
- 4 Grate the cheddar cheese and place in the bowl together with the grated Parmesan Cheese.
- 5 Break an egg in a cup and, using a fork, whisk it. Then tip the beaten egg into the cheesy mixture.
- 6 Add some Ground Pepper and mix it all together until smooth and creamy.
- 7 Hold the chives in one hand and run them under the cold water to wash them. Pat dry using kitchen paper.
- 8 Still holding the chives in one hand use scissors to snip the chives into small pieces.

to assemble



- 1 Remove your cake tin from the fridge and put a heaped teaspoon of the filling mixture into each pastry case. Use the 'two spoon' method.
- 2 Wash and pat dry the cherry tomatoes and then cut in half. Place one half on each tart. Sprinkle a little bit of Oregano onto the top of each tomato.
- 3 Place in the oven and cook for 15 minutes until golden brown.
- 4 Once cooked, remove from oven and allow to cool in the tin.